



CABO RESTAURANT EQUIPMENT

Cabo Restaurant Equipment Company Overview

Over 20 Years of Experience

Our goal is to provide our clients with the highest standard of service and quality products at affordable prices. Our services include new and used equipment sales, consultation and marketing, equipment valuation, and installation and removal of equipment. We also buy equipment.

Our Clients

We cater to the needs of professional chefs, restaurants, bars, caterers, food trucks, and trailers. With over 20 years of experience, we have developed many relationships with other top service providers within the food service industry and offer a variety of specialized services to our clients.

Services provided:

- Buy, sell and lease new and used equipment
- Financing and leasing on new and used equipment. Up to \$150,000.00
- Broker food truck and trailer sales. New, Refurbished and custom built
- Service and installation of equipment, hoods, walk-ins and equipment
- Removal of used equipment
- Restaurant and design consultation

Products

- Restaurant equipment and bar supplies (new and used)
- Refrigeration and walk-in coolers
- Gas equipment
- Hoods
- Concession equipment
- Smallwares
- Ice machines
- Stainless steel tables and sinks
- Wire racks and shelving
- Warmers ad holding/transport cabinets
- Microwaves
- Slicers, blenders, food processors



Cabo Restaurant Equipment Atosa Refrigeration

Cabo offers undercounters, refrigerators or freezers, merchandisers, and sandwich prep tables with stainless steel or white interior and stainless steel or glass door exterior (varies by unit). All products include a five year compressor warranty, and conform to NSF Standard 7.

UNDERCOUNTERS

27", 48", 60", 72" undercounter and work top refrigerator or freezer, stainless steel interior and exterior.

Refrigerators

\$880 27"\$1,291 48"\$1,520 60"\$1,665 72"



Freezers

\$1,022 27" \$1,470 48" \$1,831 60"

PREP TABLES

27", 48", 60", 72" sandwich prep tables, stainless steel interior and exterior, regular or mega top models.

\$1,016 27" \$1,448 48" \$1,667 60" \$1,947 72"



MERCHANDISERS

Glass door merchandiser refrigerator or freezer, stainless steel exterior, white or stainless steel interior.

Refrigerators \$1,476 One Door \$2,120 Two Door

Freezers \$1,786 One Door \$2,741 Two Door



REFRIGERATOR OR FREEZER

One, two and three door upright refrigerator or freezer, stainless steel interior and exterior, top or bottom mount compressor.

Refrigerators

\$1,303 One Door \$1,817 Two Door \$2,842 Three Door

Freezers \$1,553 One Door \$2,376 Two Door \$3,326 Three Door



Cabo Restaurant Equipment Atosa Gas Equipment

Cabo offers charbroilers, griddles, hot plates, and fryers with durable stainless steel structure, corrosion-resistant and easy to clean, adjustable multi-level top grates and stainless steel legs.

CHARBROILERS

Durable stainless steel structure, corrosion-resistant and easy to clean, thick stainless steel radiant plates, adjustable multi-level top grates and stainless steel legs.



\$613 ATRC-24 24"
\$823 ATRC-36 36"
\$1,033 ATRC-48 48"

GRIDDLES

Durable stainless steel structure, corrosion-resistant and easy to clean, highly efficient stainless steel burners, excellent heat storage performance and even heating, independent manual controls, adjustable stainless steel legs.



HOT PLATES

Durable stainless steel structure, corrosion-resistant and easy to clean, heavy duty burners and cast iron grates, independent manual controls, stainless steel legs.



\$403 ATHP-12-2 2 Burner \$473 ATHP-24-4 4 Burner \$641 ATHP-36-6 6 Burner

FRYERS

Durable stainless steel structure, corrosion-resistant and easy to clean, heavy duty burners, safety valve, temperature control, nickel plated baskets, oil cooling zone, adjustable stainless steel legs.



\$697 ATFS-40 40 lb \$893 ATFS-50 50 lb

Cabo Restaurant Equipment TurboAir Equipment

Cabo offers ranges, steam tables, food warmers, microwave ovens, broilers, cheesemelters, and stock pot stoves with durable stainless steel structure, adjustable temperature control, removable grease pans and crumb trays, and stainless steel legs.

RANGES

Heavy duty restaurant range, natural gas, thermostatically controlled griddle, stainless steel front, sides & back riser, lift-off high shelf, stainless steel oven interior, standard oven base, crumb tray, fully adjustable oven thermostat, stainless steel legs.



STEAM TABLES AND FOOD WARMERS

Radiance steam tables and food warmers, electric, top openings, 12"x20" hot food wells, stainless steel body. Table has open base with undershelf, adjustable temperature control, power on indicator.





MICROWAVE OVENS

Medium duty microwave oven, 1000 watts, stainless steel exterior, dal timer, multi power settings, up to 10 minute cook time, side hinged door with window.



BROILERS

Radiance Salamander broiler, stainless steel front & side, adjustable gas valve, individual left & right gas controls, 4 locking positions, stainless steel rolling out grid and removable grease pan.



CHEESEMELTERS

Radiance cheesemelters, stainless steel front & side, adjustable gas valve, protective screen over infra-red burner, chrome plated heavy duty rack, removable grease pan.



STOCK POT STOVES

Radiance stock pot range, 3-ring burner, manual controls, removable crumb tray, storage base, stainless steel, 6" legs, regulator included.



Cabo Restaurant Equipment Stainless Products

Cabo offers stainless products to provide additional work surface and extra storage room. Products include work tables to prep and plate food, sinks, equipment stands, bus carts, and shelves. All edges have been finished to provide a safe work environment to reduce the risk of injury. Contact us for pricing.

WORK TABLES AND EQUIPMENT STANDS

Stainless steel top and shelf reinforced with sturdy welded channel frame, flush installation for optimal placement against the wall, and galvanized legs under bottom shelf for additional support.



BUS CARTS

Constructed from 430 stainless steel, sturdy and simple to clean. 4" rubber casters are provided for smooth manuevering. Versatile enough to be used as a utility cart.



SINKS

One-piece, stainless steel seamless units fused, shielded and polished to resist grime. Die-stamped creased drainboards create positive drainage to avoid standing water and mold.



SHELVING UNITS

Constructed of sturdy stainless steel, easy to assemble, alvanized metal construction ensures durability, finished edges provide safety from potential cuts and scrapes



Cabo Restaurant Equipment Wire Shelving Systems

Shelving systems are designed to meet the changing requirements of a wide range of storage environments. Each system provides exceptional durability and lasting good looks that not only compliment any working conditions, but meet foodservice safety regulations. Cabo offers systems in chrome or poly-coated finishes, with limited rust and corrosion warranties. Contact us for pricing.

STANDARD WIRE SHELVING

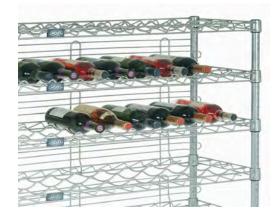
Unique design offers high volume, easy access storage to suit your needs. Open wire truss reinforced shelves feature front to back welded surface ribs for added strength. Increases light penetration, free air circulation and merchandise visibility. Minimizes moisture and dust accumulation. Easily adjustable and expandable in 1" increments to meet your needs.





WINE SHELVING

Cradle wine shelving is an attractive and safe way to display and store wine bottles. Each bottle is securely cradled by heavy gauge wire to prevent movement. Adjustable shelves allow storage of many different sizes of bottles. Open wire construction permits air to circulate around the bottles. Chrome finish.



SECURITY SHELVING

For security purposes and to reduce losses from theft, optional security units are available. These units can be padlocked and consist of side and back panels, door set, 66" posts, top, and bottom shelves. Chrome finish.



Cabo Restaurant Equipment Smallwares

A large assortment of smallwares is critical to the success of any foodservice operation. From baking supplies to serving and preparation necessities, the smallwares needed to operate any busy commercial kitchen smoothly and efficiently are available from Cabo. Contact us for pricing.

BAKEWARE AND PIZZA

Hotel pans, sheet pans, and pizza pans and accessories come in aluminum or stainless varieties that are manufactured to last in a busy kitchen. Assorted sizes are available.



COOKWARE

Sauce pans, braziers, pots, and fry pans come in aluminum or stainless varieties that are manufactured to last in a busy kitchen. Assorted sizes are available.



Cabo Restaurant Equipment Smallwares

A large assortment of utensils and flatware is key to making an impression. From kitchen and serving utensils to flatware and tableware, Cabo offers a full range of styles and sizes to fit any restaurant needs. Contact us for pricing.

KITCHEN AND SERVING UTENSILS

Stainless kitchen and serving utensils, including tongs, whisks, bowls, ladles, colanders, strainers, scoops, and bowls.



FLATWARE

Stainless flatware and knives in a variety of styles, avaible in sets or indvidual pieces.



Cabo Restaurant Equipment Ice Machines

Ice machines offered by Cabo Restaurant Equipment include features such as corrosion-resistant stainless steel interiors and exteriors, automatic flush system designed for longer life and dependability, convenient drop down doors, and front access for easier maintenance. Contact us for pricing.

CUBERS

Capable of producing individual cubes. Air-cooled, stackable ice maker features the EverCheck[™] digital control system with LED display. Detects potential problems and notifies the operator before excessive maintenance or repair. Connection hard-wired at the installation site. Filters available.



FLAKERS AND CUBELET MACHINES

Cubelet and flaker machines are the perfect addition to any hotel suite. Capable of producing cubelet and flake style ice cubes. Includes built-in storage bin. Features a front in, front out airflow system that eliminates the need for side and rear clearance. Perfect for fitting into tight spaces.





HOTEL / MOTEL COMBINATIONS AND ICE MAKER DISPENSERS

Ice storage bins & dispensers. Features foamedin-place polyurethane insulation in all bin walls and bottom of units. Provides maximum ice preservation. Durable cabinet with a seamless, easy to clean, polyethylene bin liner.



Cabo Restaurant Equipment Finance Program

When looking for equipment for your business and want to finance, look to Cabo Restaurant Equipment. Our finance program includes:

- Easy lease qualifying process
- Fast turnaround
- Affordable monthly payments
- Minimal up front out-of-pocket expense
- Turnkey delivery, installation and setup
- Free maintenance, service and cleaning
- Free emergency service, 7 days a week
- Free emergency ice service, 7 days a week

Get financing for new and used equipment for your business. Access up to \$150,000 with flexible financing options.

- \$1 Buyout: Available as a lease or an Equipment Financing Agreement (EFA).
- Fair Market Value: Get a lower lease payment. At the end of the term, purchase the equipment or return.
- Net Terms: Buy now and pay later with financing for 30, 60, or 90 days.

Lease and credit applications are available on our website, <u>www.caborestaurantequipment.com</u>, by contacting us at (702) 490-1327 or email <u>info@caborestaurantequipment.com</u>.







CONTACT US FOR COMPLETE INVENTORY AND PRICING

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